

Our History

Flea Street has been a Silicon Valley favorite since 1980. The restaurant exemplifies organic, farm-to-table, New American cuisine. The contemporary and inviting atmosphere sets the stage for a celebration of Northern California's rich food community. Flea Street embraces sustainability and supports local farmers, fishermen, ranchers, and vintners. With a focus on fresh, in-season, organic, and locally-sourced ingredients, the menu showcases the region and seasons. From Pacific-caught seafood to thoughtfully procured produce, grass-fed or pasture-raised meats, every dish reflects a commitment to quality and responsible, respectful food sourcing and dining.

BITES

Half Dozen Oysters	30
pickled spicy onion chili fish sauce lime cilantro	
Pistachio & Fennel Crusted Lamb Chop	20
Harley Farm habanero nectar dijon	

SMALL PLATES

Webb Ranch Corn Soup	20
Jesse’s shishito chili powder chive harley farm chèvre corn bread	
Local Salad from our Nearby Farms and Gardens	19
blue house farms gem lettuces baby carrots radishes blossoms and herbs from the garden balsamic vinaigrette	
Simply Organic Fall Salad	25
castelfranco endive pt. reyes blue cheese alle-pia guanciale pomegranate persimmon walnut citrus vinaigrette	
Crispy Roasted Brussel Sprouts	22
parsnip pumpkin pomegranate parsley black garlic manchego cheese lemon	
McFarland Smoked Trout	27
roasted baby beets friseé truffle horseradish cream potato chips	

LARGE PLATES

Sugar Pie Pumpkin Ravioli	38
brown butter and sage pumpkin cream sauce valley ford cheese garden herb gremolata	
Autumnal Mixed Mushroom Risotto	36
maitake matsutake shiitake enoki pioppini lobster mushroom gruyère	
Vegetarian Tasting “A Flea Street Classic”	39
ricotta chive gnocchi, tomatoes grilled vegetables pumpkin ravioli mushroom arancini, parmesan, thyme, mornay	
U-10 Hokkaido Scallops	54
smoked salmon roe shaved brussel sprouts sweet potato beurre blanc	
Greek Islands Black Cod	46
wheat berry tomato olives feta	
Which Came First? “The Fried Chicken or the Egg”	45
pasture chick roulade poached egg potato soubise endive salad herbal vinaigrette	
Slow Braised Grass-Fed Short Rib	49
potato gratin parsnip pureé fall veggies horseradish zinfandel peppercorn au jus	

DESSERTS

Panna Cotta	14
pumpkin cranberry maldon	
TCHO Dark Chocolate Torte	16
whipped mascarpone honeycomb from Jesse’s garden hazelnut	
Sweetie Pie	16
peak seasonal fruit whipped cream	
House-made Ice Cream and Sorbet	12
seasonal vanilla	

BEFORE YOU GO HOME; DON’ T FORGET

A Dozen of Martin’s Frozen Biscuits	30
Cocktails to keep the party going!	

Many Thanks to Our Friends & Partners
for the continuous dedication to raising sustainable, organic, and pasture raised products:

TwoxSea | Aloha Seafood | Harley Farm | Pasture Chick Ranch | Root Down Farm
Michal The Milkman | Webb Ranch | Full Belly Farms | Coke Farms | Gusti Farms | Capay Valley Farm Shop
Masumoto Farm | Riverdog Farm | Dirty Girl Produce | Fifth Crow | Tomatero Farm | JSM Organic
Previdelli Farm | Panorama Baking Company | Black Diamond Mushroom Co.
Corvus Farm | Something Else | Corfini Gourmet